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Process Essay

To make my Nana’s Banana Bread, only takes about an hour. First, you need to gather all of the ingredients which are one cup of sugar, one cup of flour, two ripe banana’s, one teaspoon of baking soda and powder, two eggs, 1/3 cup of vegetable oil, and a lot of cinnamon. After everything is gathered, preheat the oven to 350 degrees and grease the 13x9x2 inch pan. In a large bowl mash the bananas as much as possible then mix all the ingredients together. Bake 20 to 25 minutes or until toothpick inserted in center comes out clean. Cool completely, sprinkle cinnamon sugar on top and then try not to eat them all in one sitting.

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